

A decorative frame consisting of flowing, symmetrical lines that enclose the text. The frame has a horizontal top bar and a pointed bottom, with ornate flourishes on the sides.

**BORDEN'S**  
**RECIPES**

## TABLE OF WEIGHTS AND MEASURES.

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|                                                    |                            |     |                                  |
|----------------------------------------------------|----------------------------|-----|----------------------------------|
| 4                                                  | saltspoonfuls liquid . .   | = 1 | teaspoonful.                     |
| 4                                                  | teaspoonfuls " . .         | = 1 | tablespoonful.                   |
| 3                                                  | " dry material .           | = 1 | "                                |
| 4                                                  | tablespoonfuls liquid . .  | =   | { 1 wineglass,<br>½ gill, ¼ cup. |
| 16                                                 | " " . .                    | = 1 | cup or ½ pint.                   |
| 12                                                 | " dry material             | = 1 | "                                |
| 1                                                  | cup liquid . . . . .       | = ½ | pint.                            |
| 4                                                  | cups " . . . . .           | = 1 | quart.                           |
| 4                                                  | " flour . . . . .          | = 1 | " or 1 pound.                    |
| 2                                                  | " granulated sugar .       | = 1 | pound.                           |
| ½                                                  | " butter . . . . .         | = ¼ | "                                |
| 1                                                  | round tablespoonful butter | = 1 | ounce.                           |
| 1                                                  | heaping " " " " " "        | = 2 | " or ¼ cup.                      |
| 1                                                  | " " sugar                  | = 1 | "                                |
| A pinch of salt and spice is about a saltspoonful. |                            |     |                                  |



The Most Important and Economical Article of Food is **Milk**.

The Most Important Question is its Purity.

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## **BORDEN'S MILK PRODUCTS**

STAND

**Supreme for Quality.**

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### **Origin of Condensed Milk.**

In 1856 after years of patient research Mr. Gail Borden was granted the original patent for the Vacuum Process of Condensing and Preserving Milk.

### **Why Borden's is Best.**

The Company has spent 50 years in educating dairymen and employees, resulting in a system so broad in its scope that absolute purity and highest quality are always attained. This long experience, perfect equipment, close observance of rigid sanitary regulations at dairy and condensing plants, with fixed purpose to supply only the *Best*, insures the "*Best that Science can Produce.*"

The Borden Products have received the highest awards wherever exhibited for half a century, as having *no equal for purity, richness and flavor.*

### **Unsweetened Condensed Milk.**

Since the beginning of the scientific handling and preservation of milk the use of Eagle Brand Condensed Milk has become general, but for those purposes where an unsweetened milk is preferred *Borden's Peerless Brand Evaporated Cream* fills every requirement, having all the advantages of fresh fluid milk and none of the disadvantages.





TRADE MARK

# CONDENSED MILK.

The Original and Leading Brand Since 1857.

**E**AGLE Brand Condensed Milk is now universally regarded as a household necessity, available for the preparation of ice cream, puddings, sauces and nearly all recipes calling for milk. Its general use as an Infant Food is Unapproached by any other substitute for Mother's Milk. An experience covering a period of 50 years has demonstrated beyond question its superiority. It is prepared simply by evaporating a large percentage of water from the best quality of milk by Borden's original Vacuum Process and adding a sufficient quantity of refined sugar for preserving, constituting a pure and wholesome food.

## DIRECTIONS FOR USE.

Four to five parts of water to one of Eagle Brand Condensed Milk will make rich milk.

For coffee, tea, chocolate, and cocoa use undiluted, for which purpose it surpasses cream.

For ice cream, sauces, puddings, etc., add one to two parts of water to one of Eagle Brand Condensed Milk.

**FOR INFANTS** the extent of dilution required necessarily varies according to the different natural health conditions, and it is therefore impossible to give exact directions for diluting applicable to all cases. Experience, however, enables us to give the following general directions for infants in ordinary health:

|             |                                    |                                     |
|-------------|------------------------------------|-------------------------------------|
| First Month | add 14 to 16 parts water to 1 part | } Eagle Brand<br>Condensed<br>Milk. |
| Second " "  | 12 to 14 " 1                       |                                     |
| Third " "   | 10 to 12 " 1                       |                                     |

Continue to decrease gradually the amount of water as the child grows older, so that at the age of ten to twelve months, six or seven parts of water to one part of Condensed Milk may be used. After the twelfth month other food may be used in connection with the Gail Borden Eagle Brand Condensed Milk, but until that age no other food is required.

In all cases water used in preparing milk should be boiled and cooled to proper feeding temperature before using.

Feed regularly, but do not overfeed; prepare milk fresh at each feeding.

Attach nipple direct to nursing bottle, avoiding use of all tube attachments.

## BORDEN'S CONDENSED MILK CO.

EST. 1857.

"LEADERS OF QUALITY"

NEW YORK.



# Evaporated Cream

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**Peerless Brand Evaporated Cream** is simply pure cows' milk evaporated to a creamy consistency by Borden's Process, preserved by sterilization only. Suitable for any modification and adapted to all purposes where milk or cream is required.

**General Use.** For coffee, tea, cocoa, chocolate, etc., serve undiluted, either plain or *whipped*. Diluted to suit the taste it is delicious with fruits or breakfast cereals. Packed in convenient sizes, and keeping until can is opened *Peerless Cream* is a boon to travelers, sportsmen, hunters, campers, soldiers and sailors.

**A Safe Milk Diet.** As all the nutrients are available and readily digested *Peerless Evaporated Cream* is a wholesome nutritious drink when diluted or modified to suit particular conditions where a milk diet is desired for sick or convalescents and perfection in quality is essential.

**Infant Food.** The uniformity of composition, absolute freedom from bacteria (as long as the can remains unopened), and ready digestibility commend *Borden's Peerless Evaporated Cream* as an Infant Food in special cases where an unsweetened milk is desired.

# RECIPES.

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## FISH SOUP.

Put fish bones and trimmings, with skin, into a saucepan; cover them with water, add a little carrot, turnip, etc., a few pepper-corns, salt and a blade of mace. Cover, let simmer for a couple of hours, and skim frequently; strain, and when cool remove the scum. Heat a quart, throw into it a filleted haddock, cut into small pieces; let boil three minutes, removing any scum as it rises. Mix one tablespoonful rice flour with one-half cup Peerless Brand Evaporated Cream and one and one-half cups water; add this to the soup with one heaping tablespoonful butter. Stir all together till it boils, season with cayenne and salt, if necessary, and just before serving, sprinkle into the soup one spoonful finely chopped parsley and the strained juice of half a lemon.

## CLAM CHOWDER.

Wash a quart of clams in a quart of cold water; drain and strain the liquor through a sieve; remove the hard parts of the clams and chop fine. Fry two or three slices of salt pork in the kettle, add a large onion, cut fine, and cook until yellow; add one quart sliced potatoes, and add the clam liquor and enough hot water to cover. Cook until the potatoes are tender, then add a teaspoonful salt, a dash of pepper, one tablespoonful butter, one-half can Peerless Brand Evaporated Cream diluted with one and one-half cups water previously heated, the chopped clams, six crackers split and the soft part of the clams. Let it cook up once, and it is ready to serve. Cut the pork into strips and then across, forming dice.

## CRAB SOUP.

Put half the meat of twenty medium-sized crabs and all of the claws into a stew-pan; add a bit of mace, a tablespoonful of salt, a little white pepper, a stalk of celery, a sprig of parsley, a slice each of carrot and onion and two cups chicken or veal stock; let simmer three-quarters of an hour.



Put one pint of stale bread, without crust, into another saucepan with one pint of stock and let simmer about half an hour. Strain the crab mixture into the other, mix well, and rub through a sieve; return to the fire. Rub two tablespoonfuls of butter and one of flour to a smooth paste, and add; then cook for five minutes. Heat in a double boiler two cans Peerless Brand Evaporated Cream and three cups water; and add this together with the remainder of the crab meat and a scant tablespoonful of salt and a dash of cayenne. Boil up once and serve immediately.

## VEAL SOUP.

Put a knuckle of veal into a saucepan with three pints cold water and two teaspoonfuls salt; let it simmer slowly for two hours. Then remove the knuckle, cut off all the meat and put it aside. Add to the broth two sprigs of parsley, a little pepper and celery salt; stir two teaspoonfuls flour into one-third cup Peerless Brand Evaporated Cream diluted with two-thirds cup water; add this and one-fourth cup granulated tapioca, or rice. Let soup boil slowly for one hour and a half longer. Remove the bones before serving.

## CREAM OF CORN SOUP.

Grate the corn from half a dozen small ears; put the cobs in a kettle and cover with three pints of boiling water; let boil slowly thirty minutes. Take out, put in the grated corn and boil till very soft; press through a sieve. Season and let simmer. Rub three tablespoonfuls of butter and two of flour well together, add these to the soup and stir until thick. Scald one can Peerless Brand Evaporated Cream and three cups water; add to the soup; cook one minute, then add the beaten yolks of two eggs. Serve immediately.

## FARINA SOUP.

Season one quart hot chicken stock with a small slice of onion, a sprig of parsley, a stalk of celery or celery salt, four pepper-corns, two cloves, a bit of bay leaf, and salt and pepper. Add to the hot stock one-quarter cup farina, stirring it in, the onion, parsley, celery, etc., having been removed first. Let boil fifteen minutes, stirring occasionally to prevent the farina from settling to the bottom and form-



ing a solid mass. Bind together by adding a tablespoonful of flour, and add one-half cup Peerless Brand Evaporated Cream and one and one-half cups water, scalded. Season with a slight grating of nutmeg and salt and pepper to taste. This soup may be made without the stock, using water instead, but will be lacking, of course, in the flavor which the stock gives.

### **CREAM OF PEA SOUP.**

Shell half a peck of green peas, put them into a soup kettle with plenty of cold water, and boil until tender. Strain off the water, take out one cup of the peas and set aside; mash the rest and rub through a sieve. Put them back into the kettle with the water, add the cup of peas and two cans Peerless Brand Evaporated Cream diluted with four cups of water; let come to a boil. Rub three rounding tablespoonfuls of butter and two tablespoonfuls of flour to smooth paste and stir into the soup. Add a little chopped parsley, season with salt and pepper and serve.

### **SALSIFY SOUP.**

Scrape one dozen salsify or oyster plant roots, cut into slices, put in a saucepan and cover with boiling water; let boil slowly until tender. Add one-half cup Peerless Brand Evaporated Cream diluted with one and one-half cups water. Rub one tablespoonful butter and one of flour together and stir into the soup, together with a blade of mace and a bay leaf. Stir until it boils. Season with salt and pepper, and let stand ten minutes. Do not drain off the water in which salsify is cooked.

### **CLAM SOUP.**

Drain fifty clams, and put the liquor on to boil; chop the clams fine. Skim the liquor, as it boils, from all scum; then add two cups water, the chopped clams, pepper to taste, and simmer five minutes. Scald one-half cup Peerless Brand Evaporated Cream and one and one-half cups water, with a slice of onion; melt two tablespoonfuls butter, add one heaping tablespoonful flour and add the whole to the clams, stirring constantly until it boils. Add also the scalded cream from which the onion has been removed. Let it heat, but not boil, take from the fire, sprinkle with parsley and add water crackers broken into small pieces, and serve at once.



## OYSTER SOUP.

Drain fifty oysters; pour over them two cups cold water and allow it to drain into the liquor; put the liquor in a soup kettle and set over the fire; let come to a boil and skim. Pour in one can Peerless Brand Evaporated Cream diluted with three cups water. Rub two tablespoonfuls butter and one of cornstarch together until smooth, and add to the mixture as soon as it boils, and stir continually until it boils again. Add the oysters, stir till the soup comes to a boil; season with salt and pepper, and serve.

## DUMPLINGS (for Stews).

Mix one cup flour, one saltspoonful salt and one teaspoonful baking powder, and sift into a bowl. Wet with two tablespoonfuls Peerless Brand Evaporated Cream diluted with four tablespoonfuls water; mix into a dough soft enough to handle easily; pat it out to the thickness of half an inch and cut into very small rounds. Drop into the boiling stew and cook ten minutes—no more, no less.

## CODFISH BALLS.

Pick two cupfuls of boiled salt codfish in fine pieces; mix with two cupfuls of mashed potatoes, and mash together until the mixture is as fine as it can possibly be; add a little butter, two tablespoonfuls Peerless Brand Evaporated Cream and a dash of pepper. Beat well. When partly cooled, add one egg, the yolk and white beaten separately. Form into balls, dip first in beaten egg, then in grated bread crumbs, and fry in boiling fat.

## SWEETBREADS a la CREME.

Put one pair sweetbreads into tepid water about twenty minutes, then set on the fire in cold water with a little salt. As soon as the water begins to boil, pour it off, and slip into cold water until perfectly cold. Remove the pipe and skin and cut the sweetbreads apart. Braid one tablespoonful flour and one round tablespoonful butter together; let one-fourth cup Peerless Brand Evaporated Cream and an equal quantity of water come to a boil, stir in the flour and butter and let simmer five or ten minutes; add the sweetbreads and



let simmer until every tinge of pink disappears. Keep the sweetbreads in shape with toothpick skewers. When done, lay on a dish, put a border of parsley around them, and pour the sauce over and around them.

### **BRESLAU OF BEEF.**

Beat the yolks of three eggs, add to them one pint of cold cooked beef chopped fine, one gill of stock, two tablespoonfuls of butter, one-half cup stale bread crumbs, one-third cup Peerless Brand Evaporated Cream diluted with two-thirds cup water, one teaspoonful salt, half teaspoonful pepper, and one teaspoonful minced parsley. Butter custard cups well, and put the Breslau into them. Now place the cups in a pan of boiling water, cover with buttered paper, and bake in a moderately hot oven thirty minutes. When done, turn out on a warm dish, and pour a good sauce around them. This dish is suitable for luncheon, dinner or supper.

### **FRIED CHICKEN.**

Clean and cut a young chicken in pieces and sprinkle with pepper and salt one hour before dinner; dredge thickly with flour and fry slowly in oil or lard until it is done. To one tablespoonful of the fat used for frying, add one tablespoonful flour, mixed smooth; add one-half cup Peerless Brand Evaporated Cream, one-half cup water, with salt and pepper to taste; stir constantly until it boils. Lay the chicken on a hot dish, pour the sauce around them, and serve at once.

### **CHIPPED BEEF IN CREAM.**

Cover one-half pound of finely shaved dried beef with boiling water, and let it stand ten minutes; drain thoroughly and saute with one large tablespoonful of butter until the butter begins to brown; now dredge in one tablespoonful of flour, and stir again; then add one-half cup Peerless Brand Evaporated Cream and one-half cup water; season with a little pepper, stir again until it boils, and serve at once.

### **STEWED CHICKEN.**

Cut the chicken into small pieces, put them in a stew-pan, partly cover with boiling water and simmer until quite



tender; when nearly done add a little salt. Dish. Moisten two tablespoonfuls flour with a little cold water, and stir it into the chicken liquor until it begins to boil. Now add salt and pepper to taste, and five tablespoonfuls Peerless Brand Evaporated Cream diluted with one-fourth of a cup of water. Take it from the fire, add the yolk of one egg well beaten, pour it over the chicken, and serve.

### **BACON FRAZE.**

Beat four eggs into a batter with one-fourth teacupful Peerless Brand Evaporated Cream, an equal quantity of water, and one teaspoonful flour; dip slices of bacon in this and fry. Then lay the bacon in a frying pan, pour the remaining batter over it, and when both sides are well browned lay on a heated dish and serve at once.

### **CREAM OF CHICKEN.**

Put one quart of strong chicken broth over the fire. Wash carefully two heaping tablespoonfuls of rice and add to the broth, together with a blade of mace and a few drops of onion juice; set on back of stove and cook slowly about one hour. Mix together one tablespoonful of butter and three of sifted flour until smooth, and add one can Peerless Brand Evaporated Cream and one cup water which have been scalded; season with salt and pepper. Add to the soup, stir, and when it comes to a boil it is ready to serve.

### **FRIED TOMATOES.**

Wash and cut into halves six nice, smooth, well-filled tomatoes; lay in a pan with the skin side down, place a lump of butter over each slice, dredge with salt and pepper, and fry slowly; turn and cook both sides evenly; when done place them carefully on a heated dish. Brown the butter in the pan; add by degrees two tablespoonfuls of flour and stir until smooth; then add one-half cup Peerless Brand Evaporated Cream and one and one-half cups water, stirring and blending until smooth. Season with salt and pepper, pour over the tomatoes and serve at once.

### **CABBAGE au GRATIN.**

Soak two quarts of cabbage cut in slices one hour, and boil until tender. Drain and chop rather coarse. Melt two



tablespoonfuls butter, add the cabbage and stir for two or three minutes, then add one tablespoonful flour, one teaspoonful salt, one quarter cup Peerless Brand Evaporated Cream, and three-quarters cup water. Simmer ten minutes, put into a buttered dish, cover with cracker crumbs which have been rolled but not sifted, and bake until the crumbs are brown. This is a good way to use cold boiled cabbage, making a very palatable dish.

## LIMA BEANS.

Put one quart of Lima beans, shelled, into a saucepan, add a little hot water, only as much as will cook out. Set on top of range and let simmer, but do not boil; add a little salt and two tablespoonfuls of Peerless Brand Evaporated Cream diluted with two tablespoonfuls of water; stir gently until thoroughly heated, and serve.

## HASHED POTATOES.

Pare three potatoes, and cut into dice. Melt a tablespoonful butter in a frying pan; add one tablespoonful flour and mix until smooth and frothy; then add five tablespoonfuls Peerless Brand Evaporated Cream diluted with three-fourths cup water, and stir until it boils; season with a little salt and white pepper. Put a layer of this mixture in the bottom of a baking dish, then a layer of the chopped potatoes, with a sprinkle of salt, pepper and parsley; then another layer of sauce, and so continue until all is used. Sprinkle the top over lightly with grated bread crumbs and put in a moderate oven to bake half an hour.

## POTATO CROQUETTES.

Beat the yolks of four eggs light, and add to five cupfuls of mashed potatoes; mix well, then add two ounces butter, one tablespoonful chopped parsley, one teaspoonful onion juice, two tablespoonfuls Peerless Brand Evaporated Cream, two tablespoonfuls water, and salt and pepper to taste. Mix and stir over the fire in a saucepan until thoroughly heated. Cool, form into croquettes, cover with egg and bread crumbs, and fry in smoking hot fat.

## BOILED CAULIFLOWER.

Remove the outer leaves and cut off the stem close to the bottom; wash in cold water and let soak for one hour; tie in a piece of cheesecloth to prevent breaking. Stand in a kettle of boiling water, add one teaspoonful salt and let boil till tender, about thirty minutes. Take up carefully and put it into a hot vegetable dish. For the sauce, melt a tablespoonful butter, being careful not to brown it, and a tablespoonful flour and mix until smooth; then add one-half cup Peerless Brand Evaporated Cream and one-half cup water, and stir constantly until it boils; season this with salt and pepper; pour this over the cauliflower and serve at once.

## CREAMED ASPARAGUS TIPS.

Remove the heads from two bunches asparagus and break the stalks into inch lengths; cook in boiling salted water till tender; add the tips some time afterward, as they require less cooking than the stalks. Melt two tablespoonfuls butter, add two tablespoonfuls flour, and mix until smooth; add a pinch of salt, a little pepper and three-fourths cup Peerless Brand Evaporated Cream and one and one-fourth cups water, stirring continually until it boils. Drain the asparagus, arrange on buttered toast, cover with the sauce and garnish with toast points.

## CANNED PEAS.

Open and drain all the water off; when ready to cook put into a saucepan, add a little hot water, only as much as will cook out, set on top of range and let simmer, but do not boil, as it makes them tough. Add a little butter, salt, and two tablespoonfuls Peerless Brand Evaporated Cream diluted with six tablespoonfuls water. Stir gently until thoroughly heated, and serve.

## ESCALOPED EGG PLANT.

Quarter, peel and then boil the egg plant until soft enough to mash. Drain, mash, add a large cupful of bread crumbs soaked in a mixture of one part Peerless Brand Evaporated Cream and one part water, two ounces of butter, a pinch of chopped parsley, some onion chopped fine, and



pepper and salt to taste. Mix all together, put into a baking dish, cover the tops with rolled bread crumbs, and bake twenty minutes.

## SUCCOTASH.

Put one pint lima beans in a saucepan with two quarts boiling water and one teaspoonful of salt; boil gently one hour. Cut enough corn from the cob to make one quart; scald three-fourths cup Peerless Brand Evaporated Cream and one and one-fourth cups water, and add to the corn, together with one tablespoonful butter and a little salt and pepper; cook five minutes. Drain the water from the beans, season with salt, pepper and a teaspoonful butter. Stir them into the corn and milk and cook all five minutes longer. Serve very hot.

## HORSE RADISH SAUCE (for Beef).

Mix two tablespoonfuls grated horseradish with one tablespoonful vinegar, add a little pepper and one saltspoonful of salt, then add two tablespoonfuls powdered cracker and mix thoroughly. Stir in two tablespoonfuls Peerless Brand Evaporated Cream and two tablespoonfuls of stock or water. Mix, and heat over hot water.

## CREAM SALAD DRESSING.

Mash the yolks of three hard-boiled eggs fine, then add the yolk of one raw egg and work to a perfectly smooth paste; season with a little salt, pepper and one tablespoonful melted butter; mix well and stir in by degrees four large tablespoonfuls Peerless Brand Evaporated Cream diluted with an equal quantity of water. Work and stir continually while adding the cream. Finish by adding two tablespoonfuls of vinegar and mixing well together.

## CORN FRITTERS.

To two cups of cold sweet corn cut from the cob, or canned corn, finely chopped, add one-fourth cup Peerless Brand Evaporated Cream, three-fourths cup water, the yolks of two eggs, a pinch of salt and one cup flour; beat well.

Then add the beaten whites of two eggs and one teaspoonful baking powder. Drop by spoonfuls into deep hot fat and fry brown.

## OYSTER FRITTERS.

Oyster fritters may be made the same as clam fritters, using twenty-five oysters instead of twenty-five clams.

## MACARONI CROQUETTES.

Break six ounces of macaroni in pieces about two inches long, and boil rapidly in plenty of boiling salted water twenty-five minutes, throw in cold water five minutes, then drain in a colander. Scald one-third cup Peerless Brand Evaporated Cream and two-thirds cup water; rub one teaspoonful butter and two of flour together until smooth, then stir this into the scalded cream, stirring constantly until it thickens; add two tablespoonfuls grated cheese and then the macaroni, with salt and pepper to taste, and the yolks of two eggs; cook for a moment, and turn out to cool. Form into croquettes, roll in egg, then in crumbs and fry in smoking hot fat.

## BAKED MACARONI.

Break a quarter pound of macaroni in convenient lengths, put in a saucepan, cover with slightly salted boiling water, and cook until tender. Take up, drain and blanch in cold water. Put a layer in the bottom of a baking dish, spread with bits of cheese and butter, dredge with salt and pepper. Put more macaroni, cheese and butter, and continue until the dish is full. Pour over one-half cup Peerless Brand Evaporated Cream diluted with an equal quantity of water, and bake twenty minutes. Serve in the dish in which it is cooked.

## CLAM FRITTERS.

Drain twenty-five clams from liquor and chop fine. Beat two eggs; when well, add one-fourth cup Peerless Brand Evaporated Cream and three-fourths cup water; then stir in a scant pint of sifted flour, beat smooth, with a little salt and pepper to taste. Stir in the clams lightly, adding one-half teaspoonful baking powder. Combine well, and fry by dropping tablespoonfuls into smoking lard.



## APPLE FRITTERS.

Beat two eggs together until light; add one-fourth cup Peerless Brand Evaporated Cream, three-fourths cup water, a pinch of salt and one cup flour, or enough to make a thin batter that will pour from a spoon. Add one teaspoonful baking powder and beat until smooth. Chop two or three sweet apples fine and mix with the batter, and fry in hot lard. Drain and sprinkle with powdered sugar.

## PLAIN WAFFLES.

Sift together two cups flour, one teaspoonful baking powder and half teaspoonful salt; beat the yolks of three eggs, add three-quarters of a cup of Peerless Brand Evaporated Cream and one-half cup water; lastly stir in carefully the well-beaten whites of three eggs. Bake until a nice brown on well-greased waffle irons.

## CORN BREAD.

Mix one cup white corn meal, one cup flour, a large pinch of salt, and one heaping tablespoonful baking powder, and sift thoroughly. Dilute four tablespoonfuls Eagle Brand Condensed Milk with three-fourths cup water, generous measurement; beat two eggs light and add the milk to them, together with one heaping tablespoonful butter, melted. Stir well, pour into a greased pan, and bake in a moderately hot oven thirty minutes.

## FRENCH BREAD.

Put half a peck of flour in the mixing bowl; make a cavity in the middle; into this put one cup yeast, one half-cup Peerless Brand Evaporated Cream and one-half cup water, and work into a batter. After it has risen, mix in one-half cup Peerless Brand Evaporated Cream and two and one-half cups water; then add one-quarter pound butter, a little salt and one tablespoonful sugar, if liked. Knead thoroughly, and again set to rise; knead it again, then form into loaves, put them on the plates, let them rise for another twenty minutes; bake in a quick oven. They should be rasped while still hot.

## MILK BREAD.

Heat moderately one-half cup Peerless Brand Evaporated Cream diluted with one and one-half cups water, and turn it into the mixing bowl, adding one tablespoonful butter and one teaspoonful salt. When cool add one-half cup yeast and stir in from three to four cups flour, or enough to make a drop batter; beat thoroughly until smooth and full of air bubbles. Cover and let stand in a warm place until morning. In the morning add enough flour to make a dough. About two quarts of flour in all will be required. Mix thoroughly, knead until smooth and elastic and will not stick to the board or hands. Let rise; when light turn it on to the floured board and shape it into loaves with as little kneading as possible. Let rise to double its bulk; bake in a hot oven about one hour.

## LUNCH MUFFINS.

Mix two cups flour, a pinch of salt and two teaspoonfuls baking powder, and sift together twice. Beat two eggs without separating until light; add five tablespoonfuls Eagle Brand Condensed Milk diluted with three-fourths cup of water; add this to the flour, together with three ounces of butter melted. Beat well and bake in greased muffin rings about twenty minutes.

## CINNAMON BUN.

Put one-half cup Peerless Brand Evaporated Cream and one and one-half cups water in a farina boiler, and when hot add two tablespoonfuls butter; let cool, then add three beaten eggs, one-half cup yeast, one teaspoonful salt, and stir in enough flour for a thin batter. Beat for five minutes, cover and stand in a warm place until morning. Then add one cup flour, and when well beaten, stir in enough more flour to make a soft dough. Add the flour a little at a time and work it in with the hands. Knead quickly and lightly for ten minutes. Cover and stand till very light. Take out half the dough, roll it into a thin sheet, spread with butter, scatter thickly with sugar, then sprinkle with currants and cinnamon. Roll lightly in a long roll, cut into pieces about two inches long. Place the buns tightly together in a well-greased pan, the cut side up, and let rise. Bake in a moderate oven thirty minutes. Use the remaining part of the dough in the same manner.



## GERMAN PUFFS.

To six well-beaten eggs, less the whites of three, add three-quarters cup Peerless Brand Evaporated Cream, one and one-half cups water, one tablespoonful melted butter, four tablespoonfuls of flour and a pinch salt. Mix well and bake in a quick oven in puff cups. Beat the three egg whites until stiff, add one cup pulverized sugar and flavor with lemon, and serve with the puffs.

## PLAIN MUFFINS.

Put one beaten egg to one cup Peerless Brand Evaporated Cream and three cups flour, add a pinch salt, one teaspoon of yeast, with flour sufficient to make a stiff batter. Let it over night, have the griddle on the range all night to insure that it is properly heated by morning, and bake quickly on top of range in muffin tins four inches across. Fear them open to butter; do not cut them.

## EGG ROLLS.

Rub one tablespoonful each of lard and butter into one pint of sifted flour; add one teaspoonful each of salt and baking powder. Beat one egg and add to it three tablespoonfuls Peerless Brand Evaporated Cream and two tablespoonfuls water, when well mixed stir into the flour and mix into a soft dough. Knead lightly, roll out, cut in strips two inches long and the same wide. Make a cut across the centre of each roll, brush the tops with sugar and water; put in a greased baking pan and bake in a quick oven fifteen minutes.

## SODA BISCUIT.

Put two heaping teaspoonfuls baking powder (or one level teaspoonful soda and two level teaspoonfuls cream of tartar) and one teaspoonful salt into a quart of sifted flour and sift all together. Then rub in one or two tablespoonfuls lard until there are no large lumps. Dilute four tablespoonfuls Peerless Brand Evaporated Cream with a generous half-cup water; add this to the flour and knead up quickly. Be careful to have the dough as soft as it can be handled easily. Roll out to the thickness of one inch, cut into small rounds and bake quickly in a hot oven.

## CURRANT BUNS.

Dilute six tablespoonfuls Eagle Brand Condensed Milk with three fourths cup water, put on the stove to heat, add one heaping tablespoonful batter and let dissolve. Stand aside, and when blood warm add two well-beaten eggs, four tablespoonfuls sugar, a pinch of salt, and one half cup yeast. Work this mixture into one quart of flour and knead well. Let stand in a warm place over night. In the morning add one cup currants, dredged with flour, and work with the hand until thoroughly mixed. Form the dough into small balls, and lay close together on a buttered pan. Cover, let rise till very light and bake in a quick oven thirty-five minutes. When baked wash them over with Eagle Brand Condensed Milk diluted with two parts water.

## FIG CAKE.

Chop fine one pound figs. Beat the whites of four eggs stiff. Rub one cup butter and two scant cups sugar to a cream, add four tablespoonfuls Eagle Brand Condensed Milk diluted with three-fourths cup water, three cups flour, and stir until smooth; add one-half of the egg whites, then one-half of the figs, then the remainder of the whites and one-half teaspoonful baking powder; mix gently together. Bake in layers. For the filling, mix one egg, beaten light, with three tablespoonfuls pulverized sugar, add the remainder of the figs and spread between the layers. Frost the top.

## CARAMEL CAKE. •

Beat to a cream one-half cup butter; beat in gradually two scant cups sugar, add four tablespoonfuls Eagle Brand Condensed Milk diluted with three fourths cup water, and three cups flour mixed with two teaspoonfuls baking powder, lastly, stir in the beaten whites of six eggs. Bake in three layers. For the filling take two cups brown sugar, one heaping tablespoonful butter, four heaping teaspoonfuls powdered chocolate and half a cup of sweet cream; boil till it strings and put between the cakes while it is warm.

## CONGRESS CAKE.

Rub together one and one fourth cups sugar and one half cup butter, add three well beaten eggs, and one-half cup



Eagle Brand Condensed Milk diluted with one and three-fourths cups water. Dissolve one teaspoonful soda in a little lukewarm water and add to the mixture, together with one pound stale cake crumbs and two cups flour. Mix well and bake in a shallow pan. Ice with plain water icing.

## PLAIN COOKIES.

Beat two heaping tablespoonfuls butter to a cream; add gradually one scant cup sugar, and beat again. Then add two well-beaten eggs, four tablespoonfuls Eagle Brand Condensed Milk diluted with three-fourths cup water, one teaspoonful baking powder, one half teaspoonful grated nutmeg and flour enough to make a moderately soft dough. Mix thoroughly, roll, cut with a round cutter and bake a light brown in a moderate oven.

## SHORT CAKE.

Mix and sift two cups flour, one teaspoonful baking powder and a pinch of salt; rub into it a heaping tablespoonful butter and mix lightly with four tablespoonfuls Eagle Brand Condensed Milk diluted with three-fourths cup water. This will make a soft dough, which spread on a buttered pie pan. Bake twenty minutes in a quick oven. Split and fill with berries that have been sweetened to the taste.

## DUTCH APPLE CAKE.

Mix together two cupfuls sifted flour, half a teaspoonful salt, one generous teaspoonful baking powder; rub into this one heaping tablespoonful butter. Beat one egg, add to it four tablespoonfuls Eagle Brand Condensed Milk diluted with three-fourths cup water, and stir this into the dry mixture. Beat well, and spread the dough half an inch thick in a shallow baking pan. Pare six apples, cut into eighths, lay them, sharp edge down, in parallel rows on top of the dough, pressing them in slightly. Sprinkle one-third of a cup of sugar over the apples, and bake in a hot oven about half an hour.

## PLAIN LUNCHEON CAKE.

Rub two ounces of butter or clarified drippings into one pound of flour, then mix into it thoroughly one-half ounce

of caraway seeds and allspice (mixed), three ounces sifted sugar and one-half pound dried currants. Dilute four tablespoonfuls Eagle Brand Condensed Milk with three-fourths cup water, set on the fire, and when rather more than lukewarm stir into it about one and one-half tablespoonfuls fresh yeast. Work the flour mixture into a light dough with this, knead it well together, and after lining the cake tin with buttered paper, put in the dough. Let it stand in a warm place to rise for quite an hour, then bake in a well-heated oven about one and one-half hours.

## VIENNA COMFITURES.

Mix one cup of sifted white bread crumbs with one teaspoonful of sugar; then pour on this gradually a mixture of seven tablespoonfuls Eagle Brand Condensed Milk, and one and one-half generous cups water, stirring it all well in. Beat the yolks of two eggs very light with the grated rind of a lemon; stir into the other ingredients, being careful to use up all the egg; then add two ounces butter broken up into little pieces, pour all into a well-buttered dish and bake lightly. When cooked, set aside to cool, then spread with preserves, the top being piled with a meringue made by beating the whites of two eggs to a stiff froth with a tiny pinch of salt and two tablespoonfuls pulverized sugar. Brown in the oven and serve either hot or cold.

## BUTTER JUMBLES.

Beat a half pound sugar, scant, and one-quarter pound butter to a cream; add two well-beaten eggs, four tablespoonfuls Eagle Brand Condensed Milk diluted with three-fourths cup water and one pound and three ounces flour mixed with two teaspoonfuls baking powder; beat well and flavor with rose water. Press the mixture through a pastry bag, or drop by spoonfuls on greased baking tins. Bake in a moderately hot oven.

## GINGERBREAD.

Beat one-half pound butter and six ounces of sugar to a cream, add six well-beaten eggs and beat thoroughly. Dissolve one teaspoonful soda in a little hot water, add it to two cups molasses; mix and stir into the first mixture; then



add six tablespoonfuls Eagle Brand Condensed Milk diluted with one and three fourths cups water and one quart and a pint of flour. Beat smooth, add two heaping tablespoonfuls of ginger, mix, pour into well greased shallow pans and bake in a moderate oven about forty minutes.

## RAISED SUGAR CAKES.

At night mix six tablespoonfuls Eagle Brand Condensed Milk with one and three fourths cups water; set on the stove to scald. When cool add one teaspoonful salt, one half cup yeast, and five or six cups flour, sufficient to make a stiff dough. In the morning cream one cup butter and two cups (scant measure) sugar; add one teaspoonful each of cinnamon and allspice, and four eggs, yolks and whites beaten separately. Add this mixture to the beaten dough and beat thoroughly. Then add one cup raisins, one cup currants and one half cup sliced citron. Divide the mass with flour. Let rise till light. Stir down and put the mixture into two or three cake tins, making them two-thirds full. Let stand in a warm place about fifteen minutes, and bake in a moderate oven one hour or more.

## HICKORY NUT CAKE.

Cream one scant cup butter; add gradually one and one half cups sugar, then add the beaten yolks of three eggs and flavor to taste. Mix and stir together one teaspoonful baking powder and three cups flour; dilute two tablespoonfuls Eagle Brand Condensed Milk with one half cup water. Add the milk and flour alternately to the first mixture, a little at a time, and then add one cup hickory nut kernels. Lastly add the beaten whites of three eggs. Bake in pans lined with greased paper, from forty to fifty minutes, in a moderate oven.

## ORANGE CREAM CAKE.

Beat together two eggs and one cup sugar, then beat in one tablespoonful melted butter, two tablespoonfuls Eagle Brand Condensed Milk diluted with one half cup water, and one and one half cups flour mixed and sifted with one teaspoonful baking powder. Flavor with one tablespoonful orange juice, and a little of the orange rind. Bake in a round pan; split and fill with cream. Like the rind of half and

the juice of one orange, one tablespoonful lemon juice and one cup cold water, stir and boil. Add one tablespoonful moistened cornstarch, stir till thick, and cook over hot water ten minutes. Add the beaten yolk of one egg, two large tablespoonfuls sugar, and cook a moment. Add a tablespoonful butter, and cool.

## SPICE CAKES.

Beat one egg without separating until light; add a generous half-cup sugar, one teaspoonful mixed spices, two-thirds cup molasses and two cups of better melted, and beat thoroughly. Add four tablespoonfuls Eagle Brand Condensed Milk diluted with three-fourths of a cup water in which one teaspoonful soda has been dissolved, then stir in two and one-half cups flour mixed and sifted with one level teaspoonful cream of tartar. Lastly, add one tablespoonful lemon juice. Bake in small tins in a moderate oven.

## CRUMPETS.

Mix one-half cup Pearl Brand Evaporated Cream and one and one-half cups water, add one tablespoonful butter and warm in a sauce pan; when the butter melts, take it from the fire, let it cool a little and mix with it one well-beaten egg, one teaspoonful salt and enough flour to make it into a batter. Lastly, put with it one-half cup yeast. Cover and let steam in a warm place for fifteen minutes. Bake the crumpets slightly in rings on an iron griddle plate, well greased.

## RAISED DOUGHNUTS.

Dilute six tablespoonfuls Eagle Brand Condensed Milk with one and two-thirds cups water, scald; add one heaping tablespoonful butter, and stand aside to cool. Add half a cake compressed yeast dissolved in one-half cup lukewarm water, four tablespoonfuls sugar and enough flour to make a batter; beat well, cover and stand in a moderately warm place over night. In the morning stir in three well-beaten eggs, add a pinch of salt and sufficient flour to make a soft dough; knead lightly, cover and let rise; when light, take out about half the dough, roll, cut into doughnuts with a large round cutter, and let stand half an hour before frying in smoking hot fat.



## DUTCH CAKE.

Set a sponge with one half cup Eagle Brand Condensed Milk diluted with two and one-half cups water, one cup baker's yeast (one cake Vienna yeast will work up three pounds flour), one half pound butter, one-quarter pound lard, three-fourths pound sugar, a flavoring taste of cinnamon and nutmeg, one pound raisins and three pounds flour. Put the milk and yeast with part of the flour to rise in the early morning. When light, mix in the other ingredients and set to rise again, working in the remainder of the flour into round loaves. Bake when again light in a rather quick oven, so that the crust will be quite brown. To be eaten with coffee, either at breakfast or after dinner.

## DUTCH PEACH TART.

Beat one egg without separating, add four tablespoonfuls of Eagle Brand Condensed Milk diluted with three-fourths cup of water, one tablespoonful melted butter, and one and one-half cups flour. Beat thoroughly and add one teaspoonful baking powder. Turn into a square, shallow pan. Sink into the batter as many peaches as it will hold, pared and cut into quarters. Dust over three tablespoonfuls of granulated sugar and bake in a quick oven twenty minutes.

## FLANNEL CAKES.

Rub one tablespoonful of butter into a pint of sifted flour with the hands until well mixed; add one teaspoonful salt. Mix together the beaten yolks of two small eggs, one third cup Peerless Brand Evaporated Cream and one and one-fourth cups water; add this to the flour, and beat thoroughly until smooth. Next add the beaten whites of the eggs and two teaspoonfuls baking powder. Bake quickly on a hot griddle.

## RICE GRIDDLE CAKES.

Scald one-half cup Peerless Brand Evaporated Cream diluted with one and one-half cups water, add a small piece of butter and stand to one side till cold; then stir in one and one-half cups boiled rice, one teaspoonful salt, one-half cup yeast and two cupfuls flour. Beat thoroughly, cover, and

stand in a warm place until morning; then beat two eggs until light, whites and yolks separately, and stir into the batter, first the yolks, then the whites. If too thin, add more flour; let stand fifteen minutes before baking.

## MARLBOROUGH PUDDING.

Strain two cupfuls of stewed apples through a sieve. Dilute three-fourths of a can of Eagle Brand Condensed Milk with three generous cupfuls of water. Beat the yolks of six eggs and one and one-half cups sugar together; add the milk, and flavor to taste. Mix two heaping tablespoonfuls butter with the apples while hot, and stir in the milk and eggs; turn into a baking dish and bake in a quick oven about half an hour. Make a meringue with the whites of the eggs and half a teacupful pulverized sugar; heap over the top of the pudding and set in the oven to brown. Let stand on the ice until cold and serve with cream and sugar.

## LITTLE CARAMEL PUDDING.

Put one-half cup sugar into a saucepan; stir with a wooden spoon until it melts and turns an amber color, adding a teaspoonful lemon juice, but no hot water. Beat four eggs in a bowl, add five tablespoonfuls sugar, four tablespoonfuls Eagle Brand Condensed Milk diluted with three-fourths cup water, and one teaspoonful vanilla. Select small round tin moulds, and stand in a pan partly filled with boiling water. Pour one tablespoonful of the melted sugar into each mould, and fill with the eggs, sugar and milk. Place the pan on the floor of the oven and bake the puddings twenty minutes until perfectly solid. Try with a spoon; if the milk follows the spoon, they should bake longer.

## RICE MERINGUES.

Boil four tablespoonfuls rice in water half an hour; drain. Mix with it four tablespoonfuls Eagle Brand Condensed Milk diluted with three-fourths cup water, and one tablespoonful melted butter. Beat the yolks of three eggs and a scant half cup of sugar together until light; add to the rice and milk; then add the grated rind of one lemon and two tablespoonfuls lemon juice; mix well together. Set custard cups in a dripping pan partly filled with boiling water, fill



the cup two-thirds full and cook fifteen minutes. Beat the whites of three eggs until foamy, add three tablespoons sugar and beat until stiff. Turn cake up with the mixture, turn in the oven, and brown lightly. Serve cold in the cups.

## CUSTARD PUDDINGS.

Butter stale crumbs and dress at the bottom preserved cherries, raisins or any preserved fruit on hand. Sprinkle in dried bread crumbs until the moulds are two thirds full, using two eggs for each mould. Beat thoroughly, add two tablespoons sugar, a pinch of salt, a teaspoonful of vanilla, and five or six spoonfuls Eagle Brand Condensed Milk diluted with one and one fourth cups water. Pour over the crumbs very gently. Let stand five minutes, then place in a pan of hot water, cover with a paper and cook in a moderately hot oven fifteen or twenty minutes. Serve with some kind of a light pudding sauce.

## GINGER PUDDING.

Bought cake that is made light more with baking powder than with eggs grows very dry soon. Then it is in good condition for turning into a pudding as follows: Take two cups of crumbs of stale gingerbread and one cup bread crumbs, and add one-half cup Eagle Brand Condensed Milk diluted with two and one-half cups water previously brought to the boiling point, then add a little cinnamon, cloves and nutmeg. Beat one egg and add to the mixture, together with one-half cupful each of raisins and currants. Bake or boil three hours.

## SWEET POTATO PUDDING.

Dilute one can Eagle Brand Condensed Milk with three cups water, and put on to heat. When hot, stir in one cup grated raw sweet potato; let it boil; adding a large tablespoonful of butter. Remove from the fire and pour over four well-beaten eggs. Add a pinch of salt and a little cinnamon and beat well. Bake until firm, like a custard.

## RICE CUSTARD.

Soak one-half cup cold cooked rice in six large tablespoonfuls Eagle Brand Condensed Milk diluted with one and one-

half cups (generous measure) boiling water. Beat the yolks of two eggs, a pinch of salt, and one tablespoonful sugar till light; add this to the rice and milk, and cook like soft custard. Remove from the fire, and while still hot stir in carefully the beaten whites of eggs, flavor with vanilla, turn into cups, and stand away to cool. Serve cold.

### SURPRISE BLANC MANGE.

Soak one-fourth box gelatine with four tablespoonfuls cold water twenty minutes. Dilute one-half can of Eagle Brand Condensed Milk with one and one-half cups water and put on the fire, adding the grated rind of half a lemon and two bay leaves; when hot add the gelatine and three tablespoonfuls of sugar. Strain and turn into a mould. When cold serve with a fruit sauce.

### VELVET CREAM.

Cover half a box of gelatine with cold water and let soak twenty minutes. Dilute one can Peerless Brand Evaporated Cream with an equal quantity of water, and put in the double boiler; when hot add three quarters cup sugar and the gelatine. Stir, strain, and when cold—not stiff—flavor with one teaspoonful vanilla extract, and add one-half cup of sherry. Turn into a mould or small cups, and set on the ice to harden.

### CHRISTMAS PUDDING.

Dilute two-thirds can of Eagle Brand Condensed Milk with one and one-fourth cups of water. Beat eight eggs very light, add to them half the milk and beat both together, stir in gradually one pound of crumbled crackers; then add one pound suet (chopped fine), one grated nutmeg, one tablespoonful cinnamon, one teaspoonful cloves, a pinch of salt, and two pounds of raisins (weighed after stoning and cutting them), lastly add the remainder of the milk. Pour into a pudding mould and steam six hours. Serve with vanilla sauce.

### PEACH BATTER PUDDING.

Butter a two-quart pudding dish and spread on the bottom one quart of ripe peaches—pared and halved—with the stone

side up. Beat four eggs until light, add to them six tablespoonfuls of Eagle Brand Condensed Milk diluted with one and two-thirds cups water, a pinch of salt and three tablespoonfuls of sugar. Pour the mixture, a little at a time, on one and one-half cups of flour, and beat well. Pour the batter on the peaches, and bake in a moderate oven for one hour. Serve with rich sauce.

## JAM PUDDING.

Take a cupful of jam and mix with it a scant cupful of sugar, one cupful of flour in which a teaspoonful of baking powder has been sifted, one cup of chopped suet, one cup bread crumbs soaked in four tablespoonfuls Eagle Brand Condensed Milk diluted with three-fourths cup water, and one cup of chopped raisins. If the jam be very dry, stir into it, before mixing, half a cupful of boiling water. Boil the pudding four hours, and serve either hot with a sauce, or cold in slices, for luncheon.

## POOR MAN'S PUDDING.

Wash half a cup of rice in three waters, and soak it half an hour in cold water; then pour off this and add to the rice a little salt and one can Eagle Brand Condensed Milk diluted with three cups water; let soak fifteen minutes. Pour into a dish and bake about two hours, slowly at first till the rice has softened and thickened the milk. Serve hot or cold.

## ORANGE PUDDING.

Put in a bowl three ounces sugar, the grated rind of one large orange, three ounces stale sponge cake finely crumbled and a tiny pinch of salt. Pour over these ingredients four tablespoonfuls Eagle Brand Condensed Milk diluted with three-fourths cup water, previously scalded, then the strained juice of three oranges and three well-beaten eggs. Mix thoroughly. Line a pie dish with puff paste, pour in the mixture and bake half an hour. Sprinkle pulverized sugar, mixed with grated orange rind, over the top before serving.

## RICE MERINGUE.

Boil one-half cup washed rice in two cups water until soft; drain in a colander, and add to it six tablespoonfuls Eagle



Brand Condensed Milk diluted with three-fourths cup water, and one tablespoonful butter. Beat the yolks of three eggs and three-fourths cup sugar together until light, and add to the rice and milk. Mix well, flavor with vanilla and pour into a baking dish. Bake quickly for one-half hour. Make a meringue of the whites of eggs and three tablespoonfuls pulverized sugar, heap this over the pudding and brown in the oven. Serve cold.

### COCOANUT PIE.

Beat together two eggs and four tablespoonfuls sugar until light; then add five tablespoonfuls Eagle Brand Condensed Milk diluted with one and two-thirds cups water, a little grated nutmeg and one cup grated cocoanut. Line two pie dishes with plain paste, fill with this mixture and bake in a quick oven one-half hour.

### PINEAPPLE PIE.

Pare, remove the eyes and grate one large ripe pineapple. Measure, and to each pint allow one cup sugar, two heaping tablespoonfuls butter, five eggs and four tablespoonfuls Eagle Brand Condensed Milk diluted with three-fourths cup water. Beat the butter, sugar and yolks together until light, then add gradually the milk; add the grated pineapple and egg whites beaten to a stiff froth. Line two ordinary-sized pie plates with paste, fill with the mixture and bake in a moderately quick oven about one-half hour.

### NEW ENGLAND PUMPKIN PIE.

Cook the pumpkins slowly four hours. Put in, when nearly soft enough, one-half cup molasses to each three quarts of pumpkin; stir constantly to prevent burning. When done, strain through a sieve. For each large pie take two and one-half cupfuls of the mixture; add to it six tablespoonfuls Eagle Brand Condensed Milk diluted with one and two-thirds cups of water previously scalded, three tablespoonfuls sugar, a little ground allspice, two teaspoonfuls cinnamon, one teaspoonful salt and a small piece of butter. Set away to cool. When cold add two well-beaten eggs. Bake in moderate oven forty-five minutes, or until a thin dark brown crust forms over the entire surface.

## ICE CREAM.

Below we give two simple, plain formulas, stripped of all unnecessary complications, but presenting the foundation upon which the housekeeper may elaborate as much as she may desire for all of the various forms of ice cream, and each individual flavor can be produced from this basis. Those who heretofore have not been able to enjoy this cooling delicacy by reason of disagreement will find upon experiment that the treatment of the subject contains a remedy and obviates the feeling of regret that often attends the indulgence of one's taste for ice cream.

### VANILLA ICE CREAM.

Dilute one can of Borden's Eagle Brand Condensed Milk with twice the quantity of water, previously boiled. Add one teaspoonful vanilla. Strain and freeze. This will make about two quarts of ice cream.

Or to each can of Borden's Peerless Brand Evaporated Cream add an equal amount of water that has previously been boiled and cooled, also one quarter pound of refined sugar. Flavoring can be added to suit the taste. Freeze in the usual manner.

### RASPBERRY ICE CREAM.

Dilute two cans of Peerless Brand Evaporated Cream with an equal quantity of water previously scalded and cooled; add one-half pound granulated sugar, and stir until dissolved. To one quart of raspberries add one-half pound sugar and one tablespoonful of Lacto-Lemon; mash, stand aside for one hour, and strain through muslin. Turn the sweetened cream into the freezer and freeze. When frozen, stir in the fruit juice, beat thoroughly, and stand away to harden.

### STRAWBERRY ICE CREAM.

Make the same as Raspberry Ice Cream, using one and one-half quarts of berries, and omitting the Lacto-Lemon.

## BANANA ICE CREAM.

Pare and mash six large bananas. Dilute two cans of Peerless Brand Evaporated Cream with an equal quantity of water, add one half pound sugar and stir until dissolved. Beat and stir the bananas to a smooth paste, add a little lemon juice, and mix with the cream and sugar. Turn into the freezer and freeze.

## BISQUE ICE CREAM.

Dilute three cans of Peerless Brand Evaporated Cream with an equal quantity of water, scalded and cooled; add one cup sugar and stir occasionally until dissolved. Melt one-third of a cupful of sugar in a flat-bottomed pan for a caramel, stir in one cup water, and add one quarter of a cupful of hot water. When the caramel is dissolved, pour it into the cream and to this mixture add one and one half cupfuls honey nut meal, chopped fine. Pack in the freezer as usual and freeze, not turning very fast at first, but more rapidly after ten minutes.

## LEMON ICE CREAM.

Mix nine ounces of sugar, the grated rind of three lemons, the juice of two lemons and one orange, and stand aside one hour. Dilute two cans of Peerless Brand Evaporated Cream with an equal quantity of water, previously boiled and cooled; turn into the freezer, and when partly frozen, add the sugar and lemon juice, turn the crank rapidly and finish freezing.

## ORANGE ICE CREAM.

Dilute two cans of Peerless Brand Evaporated Cream with an equal quantity of water, previously boiled and allowed to cool; add three quarters of a pound granulated sugar, and stir occasionally until dissolved. Now add the strained juice of six oranges and the grated rind of one, turn into the freezer and freeze as usual.

## COFFEE ICE CREAM.

Put a quarter pound coarsely ground coffee in a farina boiler with one pint of water and steep for ten minutes; strain through muslin and get all the strength out. Then



add one-half pound sugar, and stir until dissolved; add two cans Peerless Brand Evaporated Cream, mix well and freeze.

### **APRICOT ICE CREAM.**

Dilute two cans of Peerless Brand Evaporated Cream with an equal quantity of water previously boiled and allowed to cool; add three-quarters of a pound granulated sugar and stir until dissolved. Turn into the freezer and freeze. Pare and mash one quart of apricots and stir them into the frozen cream. Turn the crank for a few minutes, and stand away to harden.

### **PEACH ICE CREAM.**

Make the same as Apricot Ice Cream, using large ripe peaches in place of the apricots.

### **BANANA ICE CREAM.**

Dilute one-half can of Eagle Brand Condensed Milk with twice the quantity of water and let scald. Beat together two eggs and two-thirds cup sugar. Add to the boiling milk and cook till smooth. Stand aside, and when cold add one can Peerless Brand Evaporated Cream diluted with one cup of water. Pare and mash six bananas and beat to a smooth paste; add them to the mixture and turn into the freezer and freeze.

### **CHOCOLATE ICE CREAM.**

Dilute one and one-half cans of Eagle Brand Condensed Milk with two cups of water previously boiled; soak one-half tablespoonful of gelatine in half cup of water twenty minutes. Grate three ounces of vanilla chocolate in one cup water and boil smooth; when cool, mix all together, strain and freeze.

### **STRAWBERRY ICE CREAM.**

Dilute one and one-half cans Peerless Brand Evaporated Cream with enough milk to fill a quart measure. Mix a pint of this cream and one cup of sugar. Add another cup (scant) sugar and the juice of one and a half quarts strawberries; mix in the remaining half of the cream, and pour in a freezer and freeze. Beat thoroughly and stand aside to harden.

## **RASPBERRY ICE CREAM.**

Make precisely the same as Strawberry Ice Cream, using the juice of one lemon and one quart of strawberries.

## **APRICOT ICE CREAM.**

Dilute one and one-half cans of Eagle Brand Condensed Milk with an equal quantity of water, and heat in a double boiler. Mix together one cup of sugar and two well-beaten eggs; add this gradually to the milk. When cold add one can Peerless Brand Evaporated Cream diluted with one cup water, and freeze. Pare and mash one quart of apricots, or one pint can, and stir them quickly into the frozen cream. Turn the crank rapidly for five minutes, remove the dasher, repack the tub, cover and stand aside to ripen.

## **PEACH ICE CREAM.**

Make the same as Apricot Ice Cream, using one pint of peach pulp, well sweetened, and adding this when the cream is half frozen. If a very rich ice cream is desired, the proportions of milk and cream may be reversed.

## **MACAROON ICE CREAM.**

Beat the yolks of three eggs, using a spoon instead of an egg-beater; add one generous half cup sugar and a salt-spoonful of salt. Dilute three-fourths of a cup of Eagle Brand Condensed Milk with twice the quantity of water; put on the stove, and when scalded pour into the first mixture. Cook in a double boiler, stirring constantly. When done, it will have a buttery, creamy look. Strain, add one and one-half cans Peerless Brand Evaporated Cream diluted with an equal quantity of water, and four tablespoonfuls of Madeira, or two teaspoonfuls of vanilla. When partially frozen take out the dasher and stir in one-half pound of macaroons dried and pounded fine.

## **STRAWBERRY ICE CREAM.**

Wash and hull two boxes strawberries, sprinkle with one and three-fourths cup of sugar; let stand one hour, then mash and rub through a colander. Dilute one-half can of Eagle Brand Condensed Milk with twice the quantity of water; mix one tablespoonful of arrowroot with one-half cup of this milk and scald the remainder. When scalded add the arrowroot and milk mixture and cook ten minutes, stir-



ring frequently. Let cool; then add three cans of Peerless Brand Evaporated Cream diluted with an equal quantity of water. Strain and freeze to a mush; add the fruit syrup and finish freezing.

### LEMON MILK SHERBET.

To the strained juice of three lemons add one and one-fourth cups sugar, and stir well. Dilute one can Eagle Brand Condensed Milk with three parts water, and add slowly to the first mixture; when the sugar is dissolved add the beaten whites of three eggs. Pour into the freezer can and freeze, using three parts ice to one part rock salt for the freezing.

### FRUIT MILK SHERBET.

Squeeze the juice from three lemons and two blood oranges; add to it two-thirds cup sugar. Dilute one can of Eagle Brand Condensed Milk with three parts water and put into the freezer; add the fruit juice and sugar and one-half can grated pineapple. Freeze as usual, using three parts of crushed ice to one part of salt.

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## IMPORTANT NOTICE.

In the preparation of the many iced delicacies that can be made for family use from **Borden's Peerless Brand Evaporated Cream** it is important that all utensils be scrupulously clean. Keep the freezer perfectly dry when not in use, not allowing it to become rusty.

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### FREEZING.

Ice should be cracked finely or shaven, and in packing the freezer about one-half pint of common salt should be sprinkled upon every quart of cracked ice thrown in. The ice should be higher than the mixture in can.

Rock salt is preferable if it can be obtained.



# A Good Dessert

is indispensable to a good dinner. Many very delicious and palatable desserts are quickly prepared by the use of



## BORDEN'S PEERLESS

Brand **Evaporated**  
**CREAM**

(Unsweetened)

*TO WHIP*

**PEERLESS** Brand **Evaporated CREAM**

Have Cream and Utensils thoroughly chilled, the colder the better, and whip with a beater or ladle having large or flat wire to obtain the best results. It is possible to increase the bulk two and one-half times or more, requiring from five to ten minutes. If flavoring is desired a little vanilla may be added, together with a small quantity of powdered sugar.

**RICH**

**PURE**

**WHOLESOME**



**THE BEST  
THAT  
SCIENCE CAN  
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**(Unsweetened)**

**BORDEN'S CONDENSED MILK CO.**

**"LEADERS OF QUALITY."**

Originators of Condensed Milk  
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